

per se

SALON TASTING MENU

October 27, 2019

"OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters
and Regiis Ova Caviar*

ROYAL OSSETRA CAVIAR*

Montauk Mahi-Mahi, "Feuille de Brick,"
and Hass Avocado Mousse
(60.00 supplement)

CHARCOAL GRILLED MATSUTAKE MUSHROOMS

Sunchoke "Confit," Castelfranco Radicchio,
Spiced Cashews, and Ají Dulce Pepper "Aïoli"

HUDSON VALLEY MOULARD DUCK FOIE GRAS

Cotton Candy Grapes, Pearson Farm Pecans, Belgian Endive,
and Pink Peppercorn-Scented Greek Yogurt

HERB-ROASTED WILD PORTUGUESE TURBOT

"Pommes Purée," Marinated Sungold Tomatoes,
and "Choron Mousseline"

HAND-CUT "TAGLIATELLE"

"Parmigiano-Reggiano," "Beurre Noisette,"
and Shaved White Truffles from Alba
(175.00 supplement)

PRIME RIB OF ELYSIAN FIELDS FARM LAMB*

Black Trumpet Mushrooms, Brussels Sprouts, Honeynut Squash,
and Pumpkin Seed Vinaigrette

100 DAY DRY-AGED BEEF RIB-EYE*

Buttermilk-Fried Cauliflower, Persian Cucumbers,
Salanova Lettuce, and "Steak Sauce"
(100.00 supplement)

"BABA AU RHUM"

White Wine-Poached Starkrimson Pears, Candied Meyer Lemon,
and Madagascar Vanilla Bean Ice Cream

PRIX FIXE 225.00
SERVICE INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness